1:Williams E,G-5 (1923-1925) 1930
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smallish and in colouring resembles a brown leghorn with large sweeping tail-feathers; the hen is a neat little white or brown bird. The wings are well developed and the native fowl is often capable of flying to the top of a coco-nut palm. It is kept for eating or for its feathers; natives do not appear to fancy the eggs greatly. The cock is treasured principally on account of his long tail-feathers, which are shamelessly plucked; though natives realize that a European has queer notions regarding cruelty to dumb creatures, and more than once, inquiring about a tailless rooster, I have been assured that its feathers were torn out by a dog.

Preparation of Food

Fire-making. The indigenous method of fire-making is that of the stick and groove. From their mountain neighbours on the south the Orokaiva have learnt in recent times the saw method, with split stick and rattan. This is said to be more effective, but is not as yet very widely known.

The stick and groove method is called *kaja*, i.e. 'thrust', as, e.g., with a spear. The smaller stick is called *bi-kai* (*bi* = penis; *kai* is the root of *kaiari* or *kajari* = thrust). A shaving is peeled back on the piece of wood which acts as base. The *bi-kai* is grasped in both hands, knuckles up and thumbs down, and worked back and forth with increasing speed, till it is suddenly brought to a stop pressing into the end of the groove, where a little pile of smoking wood-dust has accumulated. If this is smouldering it is gently coaxed and blown and then transferred to a coco-nut husk. Although signed-on boys bring back matches to the villages, it is by no means to be imagined that the primitive method of fire-making has gone out of use.

Cooking. There is but one regular meal in the Orokaiva day, viz. in the evening. The housewife peels her taro and cuts it into lumps with a sharp oyster-shell or a keen-edged piece of coco-nut shell. She adds various leaves and herbs for flavouring, among the commonest being that of the taro itself, first carefully freed from its stalk and ribs. She may spray condiments out of her mouth into the pot, and finally covers it with leaves and allows it to seethe. From the